



Food tasting - Menu C

Arrival Prosecco or beer/cider and a selection of canapés

A sharing selection of starters:

Soup of the day served with a mini tin loaf and butter (v)

Duck three-ways, confit, smoked and spring roll, hoisin and madeira reduction,
cucumber spaghetti

Trio of smoked trout, salmon and mackerel, Waldorf salad, horseradish crème fraiche

Herb crusted goats' cheese, granary disc, roast baby beets, balsamic reduction (v)

Slow-roast belly pork, black pudding mash, caramelised apple, scrumpy demi-glace

Yorkshire fillet of beef, cognac and peppercorn sauce, roast vine tomatoes,
fondant potato, micro leaves (£4.00 supplement)

Grilled fillet of sea bass, asparagus tips, bubble and squeak, lobster bisque
(£2.50 supplement)

Glazed carrot, mushroom and hazelnut pithivier, tarragon and tomato relish (v)

All main courses served with a selection of vegetables

Steamed syrup sponge, stem ginger ice-cream, brandy snap crumb

Individual chocolate and brioche butter pudding, vanilla pod ice-cream

Cherry and almond Bakewell, crème anglaise, roast figs, toasted almonds

Chocolate and orange torte, raspberry coulis, tuile curls

Tea & coffee to follow dessert